

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

Claim 1 (currently amended): A ready-to-use mixture that is fluid and stable for several weeks in refrigerated form, comprising a continuous mixture phase comprising flour, water and sugar, having an Aw of between 0.85 and 0.90, and at least one source of fat present in the form of discrete particles distributed in the continuous phase of said the mixture, wherein the mixture is in liquid form at a temperature of 8 °C.

Claim 2 (currently amended): The mixture as claimed in claim 1, wherein the source of fat in the form of discrete particles is selected from the group consisting of: butter, cocoa butter, chocolate, cocoa butter substitutes, and hydrogenated plant fats alone or as a mixture.

Claim 3 (currently amended): The mixture as claimed in claim 1, wherein the source of fat in the form of discrete particles represents at least 60% of the total fat contained in the fluid ready-to-use mixture ~~according to the present invention.~~

Claim 4 (currently amended): A method for preparing a mixture comprising using a source of fat in the form of discrete particles distributed in a continuous phase of refrigerated fluid mixture comprising flour, water and sugar, to ensure a fluidity required for the mixture to flow at a refrigerated temperature during transfer from its packaging into a baking mold, wherein the mixture is in liquid form at a temperature of 8 °C.

Claim 5 (previously presented): The method as claimed in claim 4, wherein the total fat content of the mixture including the particles is from about 12% to 25%.

Claim 6 (currently amended): The method as claimed in claim 4, wherein the source of fat in the form of discrete particles represents at least 60% of the total fat of the finished product of ready-to-use fluid mixture.

Claim 7 (currently amended) A method for making a fondant cake ~~of fondant-type~~ comprising the steps of:

providing a fluid cake mixture comprising water, flour and sugar, which is stable for several weeks in refrigerated form, having an Aw of between 0.85 and 0.90, and at least one source of fat present in the form of discrete particles distributed in the mixture, wherein the mixture is in liquid form at a temperature of 8 °C,

pouring the mixture into at least one mold,

baking the mixture thus poured, and

obtaining a baked cake comprising a fat-based fondant interior.

Claim 8 (currently amended): The mixture as claimed in claim 2, wherein the source of fat is hydrogenated palm oil.

Claim 9 (currently amended): The mixture as claimed in claim 1, wherein the source of fat in the form of discrete particles represents at least 70% of the total fat contained in the fluid ready-to-use mixture ~~according to the present invention.~~

Claim 10 (currently amended): The mixture as claimed in claim 1, wherein the source of fat in the form of discrete particles represents at least 80% of the total fat contained in the fluid ready-to-use mixture ~~according to the present invention.~~

Claim 11 (currently amended): The mixture as claimed in claim 1, wherein the source of fat in the form of discrete particles represents at least 90% of the total fat contained in the fluid ready-to-use mixture ~~according to the present invention.~~

Claim 12 (currently amended): The mixture as claimed in claim 1, wherein the source of fat in the form of discrete particles represents at least 95% of the total fat contained in the fluid ready-to-use mixture ~~according to the present invention~~.

Claim 13 (previously presented): The method as claimed in claim 4, wherein the total fat content of the mixture including the particles is from about 15% to 20%.

Claim 14 (previously presented): The method as claimed in claim 4, wherein the total fat content of the mixture including the particles is from about 16% to 18%.

Claim 15 (currently amended): The method as claimed in claim 4, wherein the source of fat in the form of discrete particles represents at least 70% of the total fat contained in the fluid ready-to-use mixture ~~according to the present invention~~.

Claim 16 (currently amended): The method as claimed in claim 4, wherein the source of fat in the form of discrete particles represents at least 80% of the total fat contained in the fluid ready-to-use mixture ~~according to the present invention~~.

Claim 17 (currently amended): The method as claimed in claim 4, wherein the source of fat in the form of discrete particles represents at least 90% of the total fat contained in the fluid ready-to-use mixture ~~according to the present invention~~.

Claim 18 (currently amended): The method as claimed in claim 4, wherein the source of fat in the form of discrete particles represents at least 95% of the total fat contained in the fluid ready-to-use mixture ~~according to the present invention~~.

Claim 19 (new): The mixture as claimed in claim 1, wherein a volume of the discrete particles is between 0.01 mm^3 and 80 mm^3 .

Claim 20 (new): The method as claimed in claim 4, wherein a volume of the discrete particles is between 0.01 mm^3 and 80 mm^3 .

Claim 21 (new): The method as claimed in claim 7, wherein a volume of the discrete particles is between 0.01 mm^3 and 80 mm^3 .

Claim 22 (new): The mixture as claimed in claim 1, wherein the mixture has a Bostwick Consistometer measurement after 40 seconds of between about 6 cm and about 12 cm at a temperature of 8°C .

Claim 23 (new): The method as claimed in claim 4, wherein the mixture has a Bostwick Consistometer measurement after 40 seconds of between about 6 cm and about 12 cm at a temperature of 8°C .

Claim 24 (new): The method as claimed in claim 7, wherein the mixture has a Bostwick Consistometer measurement after 40 seconds of between about 6 cm and about 12 cm at a temperature of 8°C .